263970/100

# EA 100 CREMA
# EA 200 CREMA electronic

Espressoautomaten
Automatic Espresso machines
Cafetières espresso

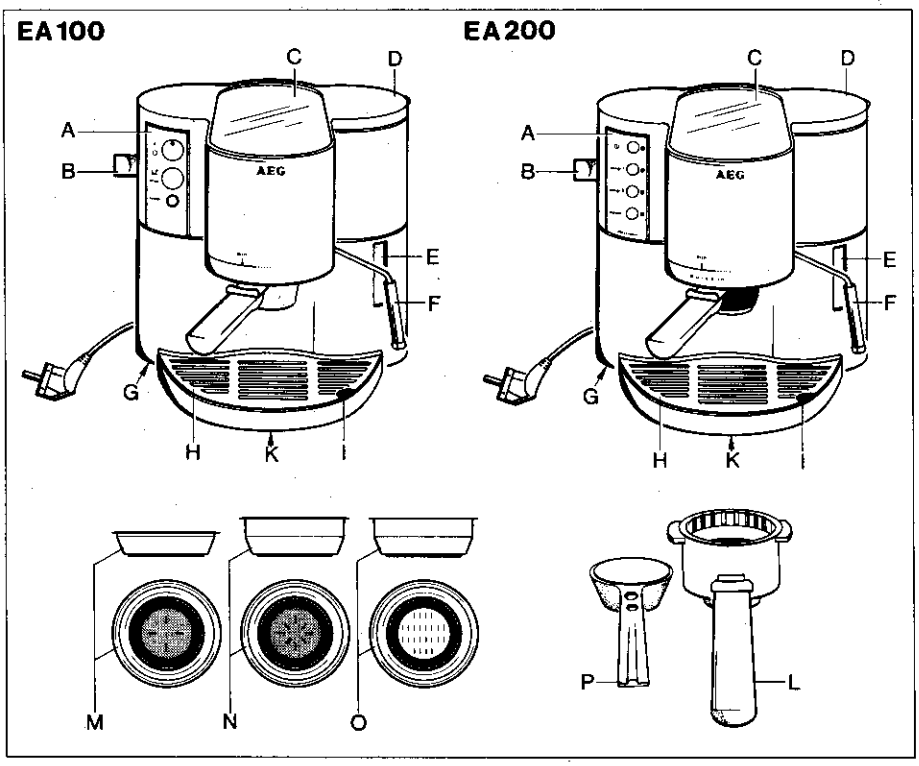
AEG

Gebrauchsanweisung
Instructions for use
Mode d'emploi

AUS
ERFAHRUNG
GUT

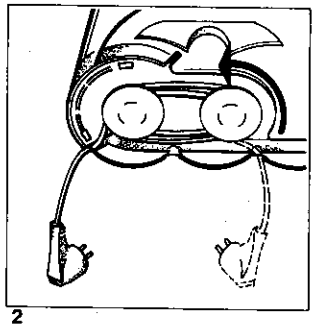
**Herzlichen Glückwunsch . . .**

. . . zum Kauf Ihres neuen AEG Espressoautomaten.
Sie haben ein professionelles und zuverlässiges Gerät gekauft, mit dem Sie sicher gerne und oft guten aromatischen Espresso oder Cappucino mit einer unvergleichlichen Crema zubereiten werden.
Wie bei jedem technischen Gerät, gilt es auch bei diesem Espressoautomaten einige grundlegende Dinge zu beachten und einzuhalten. Bitte lesen Sie daher die Gebrauchsanweisung genau durch und heben Sie sie sorgfältig auf. Bitte beachten Sie vor allem die Sicherheitshinweise.




**Ausstattung** (Bild 1)

A = Bedienelemente
B = Dampfknebel
C = Tassenablage (entnehmbar)
D = Frischwasserbehälter (entnehmbar)
E = Füllstandsanzeige
F = Aufschäumdüse (ausschwenkbar)
G = Kabelfach (Geräteunterseite)
H = Tropfgitter (entnehmbar)
I = Tropfschale (entnehmbar)
K = Typschild (auf der Geräteunterseite)
L = Siebträger
M = 1-Tassen-Crema-Plus-Sieb
N = 2-Tassen-Crema-Plus-Sieb
O = Problemlöser-Sieb
P = Meßlöffel



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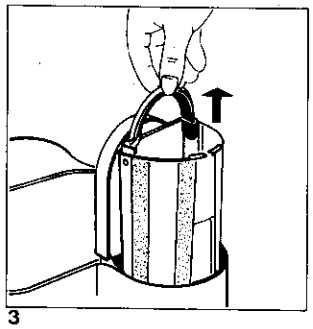

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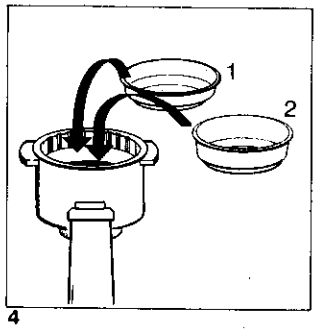


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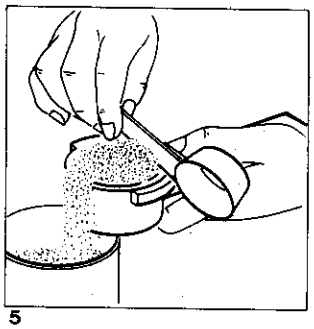

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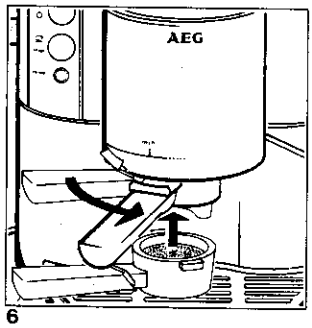


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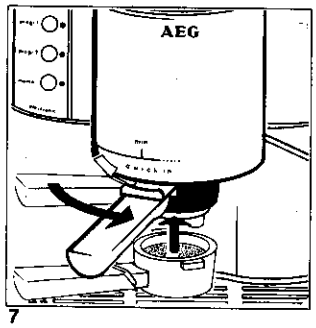


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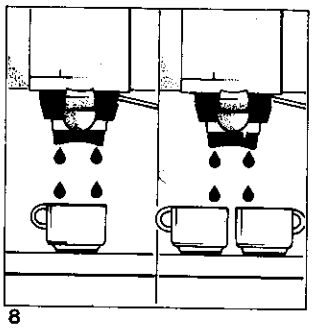

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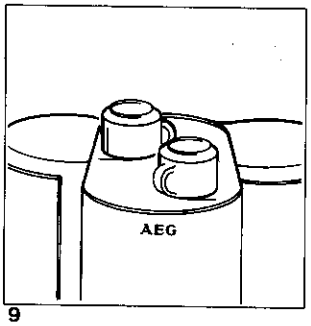


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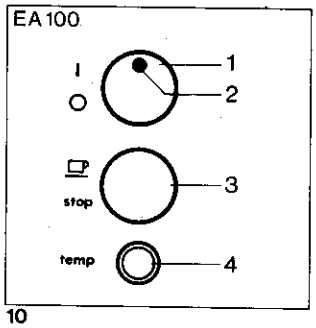


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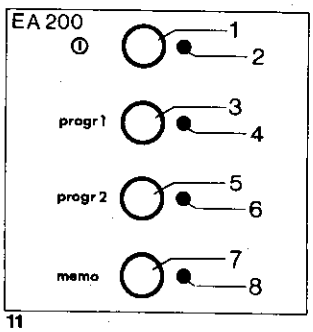


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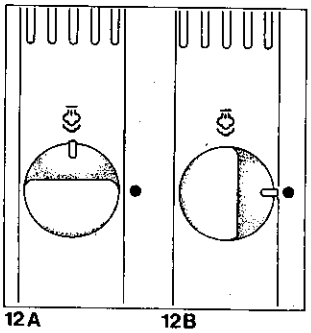

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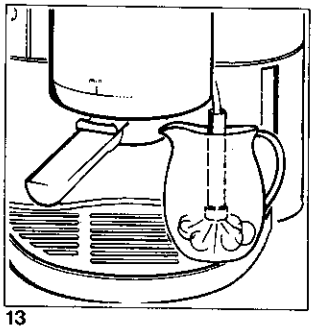

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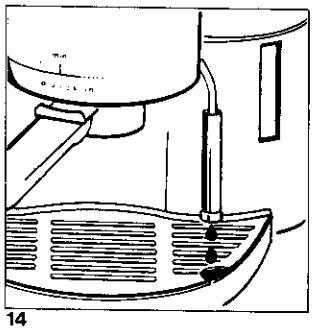

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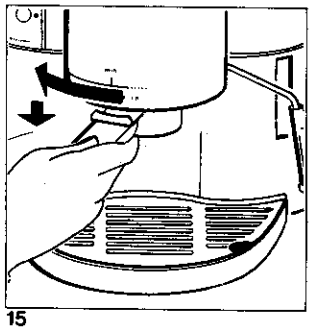

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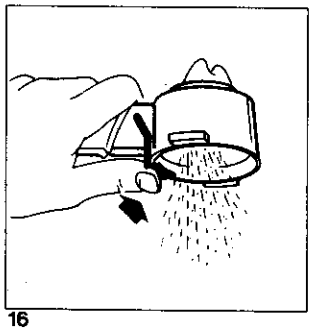

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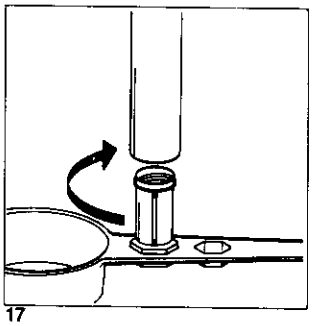

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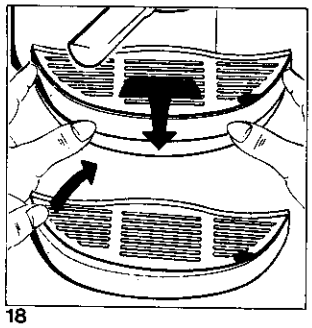

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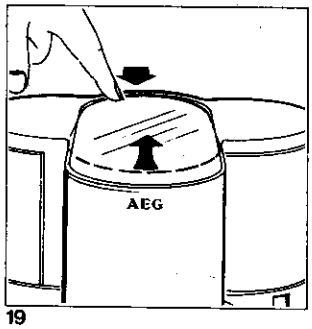


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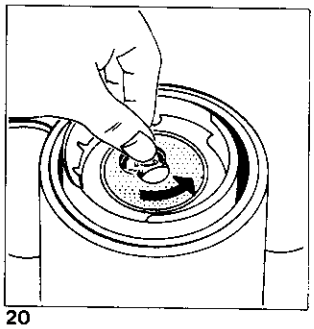

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**Hearty congratulations ...**

... on purchasing your new AEG automatic espresso machine.
You have bought a professional and reliable appliance with which you will often be sure to enjoy making good, aromatic espresso or cappuccino with an incomparable crema.
As with any technical appliance, there are a number of fundamental points concerning this automatic espresso machine which require your attention.
Please therefore read these instructions for use attentively before using the appliance for the first time, keep them in a safe place for later reference, and pay particular attention to the safety instructions.

**Features** (Fig. 1)

A = Control panel
B = Steam lever
C = Cup tray (removable)
D = Fresh water tank (removable)
E = Fill-level indicator
F = Foam nozzle (swivelling)
G = Cable storage (underside)
H = Drip grill (removable)
I = Drip tray (removable)
K = Rating plate (on the underside)
L = Sieve carrier
M = 1-cup Crema Plus sieve
N = 2-cup Crema Plus sieve
O = Problem-solving sieve
P = Measuring spoon

**Safety Instructions**

**One request, first:** Please read the operating instructions carefully, and follow them exactly. Then you are sure to gain the greatest enjoyment from your Espresso Crema.

1. The appliance must only ever be connected to a mains supply with the same voltage, type of current and frequency as those shown on the rating plate (see underside of appliance).
2. Never allow the lead to come into contact with the hot parts of the appliance.
3. Never pull the plug out of the socket by tugging on the lead.
4. Never operate the appliance if:
   - the lead is damaged, or
   - there is visible damage to the housing.
5. The foam nozzle, steam pipe, boiling head, sieve, and sieve carrier inevitably become very hot during operation. Keep children well away!
6. Follow the instructions for de-scaling.
7. Makes sure the appliance is switched off and the plug has been taken out of the socket before doing any cleaning work.
8. Do not immerse the appliance in water.
9. Only ever fill the appliance with water, and never with milk or any other liquid.
10. Do not operate the appliance unless the fresh water tank is full.
11. Do not take the sieve carrier off during the boiling process because the appliance is pressurised. Someone could suffer burns.
12. Do not operate the appliance without the drip tray and drip grill.

If any repair is necessary, including the replacement of the lead, the appliance must be handed in to the electrical dealer from which it was purchased or to an AEG Service Centre (see list on last page).

Repairs to electrical appliances must only ever be carried out by a qualified electrician. Improper attempts at repair can result in serious danger for the user.
No legal liability can be accepted for damage resulting from the appliance being used wrongly or for the wrong purpose.
This appliance complies with the protection aims of EC Directive 89/336/EEC of 3rd May 1989 (including Amendment Directive 92/31/EEC) on electro-magnetic compatibility.

### A) Cable storage (Fig. 2)

Your espresso machine has a cable store. If the lead is longer than it needs to be to reach the socket, you can store the surplus length in the cable store.
All according to the position of the socket, you can let the cable out on the right-hand or the left-hand side of the base of the appliance.

### B) Before using for the first time

Before you make your first cup of espresso, rinse the heating system through with a tankful of fresh water but without espresso coffee, and boil it. Proceed exactly as described below under "Making espresso coffee" (Section C) or "Making steam" (Section D) but without any espresso ground coffee in the sieve. Place as large a container as possible in the middle of the drip grill (Fig. 1/H) and underneath the foam nozzle (Fig. 1/F), after swivelling this outwards.

### C) Making espresso coffee

We recommend that you rinse the system through every day, before the first and after the last cup of espresso coffee, for about 10 seconds without any espresso ground coffee in it, to prevent any particles of coffee from accumulating anywhere. Proceed as described under points 1 to 6 below, but without any espresso ground coffee in the machine.

**1. Fill water** (Fig. 3)

First open the lid of the fresh water tank and pull the tank upwards by its handle out of the appliance. Fill the tank **only** with cold tap water. Then place the tank back in the appliance and press it downwards so that it sits firmly. Now close the lid again. Make sure the water is above the "MIN" level on the filling indicator (Fig. 1/E).
In order to make an aromatic espresso, please note the following points:
- Change the water every day!
- Do not use mineral water or distilled water.
- Clean the fresh water tank at least once a week with ordinary washing-up water, **not** in the dish-washing machine.

**2. Filling espresso ground coffee** (Figs. 4 and 5)

All according to whether you wish to make one cup of espresso or two, place either the 1-cup Crema Plus sieve (Fig. 1/M) or the 2-cup Crema Plus sieve (Fig. 1/N) into the sieve carrier (Fig. 1/L).

Fill the espresso ground coffee with the aid of the measuring spoon (Fig. 1/P). Fill the sieve up to the rim and then level the espresso coffee grounds with one stroke of the measuring spoon (Fig. 5). Clean the edge of the sieve of ground coffee.

**Note:** If you would like freshly ground espresso coffee every time, we recommend the AEG coffee grinder (medium grade). Ask your dealer!

**Caution:** Just a few of the brands of espresso coffee sold in the trade contain a particularly high proportion of coffee dust. This dust can block the sieve, so that the espresso coffee only runs out very slowly or perhaps not at all. If this happens, we recommend that you use the enclosed problem-solving sieve (identifiable by its brown inner ring and the fine, elongated hole structure, Fig. 1/O).

3. **Insert the sieve** (Fig. 7)

   Rotate the sieve carrier from left to right in its holder until the handle passes the **"min"** position (i.e. with the handle pointing forwards, (Fig. 6). The sieve carrier is fitted with a plastic insert to keep the temperature loss to a minimum even when a minimum quantity of espresso is being made, as the most discriminating espresso-lover requires.

   **EA 200:** Your automatic espresso machine is fitted with a **quick-fitting holder ring** (Fig. 7) which makes it easier for you to find the right position to which to rotate the sieve holder. It could hardly be easier!

4. **Place cup(s) in position** (Fig. 8)

   If you only wish to make one cup, place it **in the middle of the drip grill** so that the espresso coffee can flow into it from both openings in the sieve holder. However, if you wish to make **two cups**, place **one cup under each opening of the sieve holder.** The cup shelf (Fig. 9) is a convenient place for some more cups.

5. **Switch on the main switch**

   Your espresso machine will reach its operating temperature in a very short time. This is a major advantage in comparison with conventional espresso machines.

   **EA 100:** You switch the appliance on by flicking the main switch (Fig. 10/1) upwards. The pilot light (Fig. 10/2) comes on, as does the temperature indicator at the same time (Fig. 10/4), to show that the system is warming up. It goes out as soon as the operating temperature is reached.

   **Note:** The pilot light can come on during operation, to show that the appliance is warming up again.

   **EA 200:** You switch the appliance on by pressing the main switch (Fig. 11/1). The pilot light (Fig. 11/2) comes on. If the appliance has not been used for some time, the temperature indicators (Fig. 11/4 and 6) will start to flash. While they are flashing you should press the "progr1" or the "progr2" button to top the system up and rinse it out, thus ensuring that you can then make your espresso coffee with fresh water. Once rinsing is finished the temperature indicators stop flashing. When the operating temperature has been reached, both temperature indicators stay on without flashing.

**6. Start boiling – switch on pump switch** (Fig. 3)

When you start the boiling cycle, the heated water is forced through the espresso ground coffee at a high internal pressure. This pressure, together with the special construction of the Crema Plus sieve and fresh espresso ground coffee, produces the crown of foam which makes espresso coffee from an AEG machine so incomparable. You can make your Espresso crema as follows:

**EA 100:** When the temperature indicator (Fig. 10/4) has gone out you can start the boiling process by flipping the pump switch (Fig. 10/3) upwards. Once the required quantity of espresso has been boiled up, you flip the pump switch (Fig. 10/3) downwards again and this stops the brewing process.

**EA 200:** Your espresso machine is fitted with the possibility of **programming** your individual espresso with the "progr1" and "progr2" programme buttons (Fig. 11/3 and 5).
The programmes set in the factory are:
– **progr1:** one small cup (approx 40 ml),
– **progr2:** one large cup (approx 125 ml).

You can call up these programmes by pressing the relevant button (Fig. 11/3 or 5) after the temperature indicators (Fig. 11/5 and 6) have come on (without flashing) to show that operating temperature has been reached. The works setting is such that the light flashes (Fig. 11/8) until a programme button (Fig. 11/3 or 5) or the memory button (Fig. 11/7) has been pressed.

Regardless of the works setting, you can programme your own individual espresso as follows:
- First press the memory button "memo" (Fig. 11/7). The light (Fig. 11/8) will then stay on.
- Now press one of the two programme buttons "progr1" or "progr2" (Fig. 11/3 or 5).
- As soon as the required quantity of espresso coffee has run into the cup(s), you press the "memo" button again (Fig. 11/7).

You can programme the other programme in the same way. This will give you all possible variations:
- from one small to two large cups, and
- from a weak to a strong espresso.

The quantity of espresso stored in the memory can be produced at any time by simply pressing the appropriate programme button. However, if the appliance is disconnected from the mains for more than about 10 seconds the individual programme is deleted and the machine changes back to the works settings. Regardless of whether you wish to make your espresso with the works settings or your own individual ones, you can stop the boiling cycle at any time by pressing once again on the relevant programme button (Fig. 11/3 or 5).

When the indicators all start flashing in sequence (Fig. 11/4, 6 and 8), switch your appliance back into stand-by by pressing the programme buttons «progr1» or «progr2» (Fig. 11/3 or 5), and then start a new «batch» of coffee in the usual way by pressing one of the programme buttons again.

**Note:** If the fresh water tank runs dry while espresso coffee is being made, top the rest of the cup(s) up and interrupt the programme manually by pressing one of the programme buttons "progr1" or "progr2" (Fig. 11/3 or 5) again as soon as the cup(s) is/are full.

For perfect espresso enjoyment, your automatic espresso machine is fitted with a **temperature regulator** and a **pre-brewing function**.
The temperature regulator ensures the optimum **espresso and steam temperature** (see "Making steam"), whilst the pre-brewing function ensures **the maximum espresso aroma:** once the first wave of water has damped the espresso ground coffee in the sieve, the boiling cycle is interrupted for a short time, during which the espresso ground coffee swells so that the full espresso aroma can develop.

**D) Making steam with the foam nozzle** (Figs. 12 to 14)

The hot steam can be used to foam up milk for cappuccino, to pre-heat the espresso cups, and to heat up liquids generally.

**EA 100:** To generate steam, first switch the appliance on with the main switch (Fig. 10/1) and wait until operating temperature has been reached the temperature indicator (Fig. 10/4) must have gone out.

**EA 200:** To generate steam, first switch the appliance on at the main switch (Fig. 11/1), then wait until the appliance has reached operating temperature. The temperature indicators (Fig. 10/4 and 6) must stay on without flashing).
Then immerse the foam nozzle into the milk or other liquid you wish to foam up or heat up, or the espresso or cappuccino cups you wish to warm, and **start** generating steam by rotating the steam lever **anti-clockwise** as far as it will go (Fig. 12A).
For technical reasons, a little water will first escape from the nozzle; it can be removed before the actual steam generation starts but it does not harm the good result, e.g. from foaming up milk, in any way at all.

**Hint:** Immerse the foam nozzle only about half way into the liquid, so that the flow of air is not hindered. The foam nozzle should not be allowed to touch the base of the container as this might restrict the outflow of steam (Fig. 13).

To **stop** the flow of steam, turn the steam lever **clockwise** back to the Off position (Fig. 12B). It is advisable, especially after foaming up milk, to activate the steam flow once again briefly in order to blow the foam nozzle free.
Afterwards, turn the foam nozzle as far as it will go to the left so that the inevitable last few drops can fall into the drip grill provided for the purpose (Fig. 14).

**EA 100:** After steam has been generated the system has to be topped up, to do this, switch the pump switch (Fig. 10/3) on, and as soon as water starts to come out of the brewing head switch the pump switch off again.

**EA 200:** After steam has been made, the temperature indicators (Fig. 11/4 and 6) will start to flash as a signal that the system has to be filled up. To do this, press one of the programme buttons "progr1" or "progr2" (Fig. 11/3 or 5). As soon as water starts to come out of the boiling head, stop this cycle by pressing one of the programme buttons once again.

**Preparing cappuccino:**

Proceed as for espresso, but for cappuccino you will need a larger coffee cup, half or three-quarters full of espresso, which you then fill up with foaming milk.

### E) After making espresso/Cleaning

If you wish to make another cup of espresso, leave the appliance switched on, remove the sieve holder (see below, Point 2), clean the sieve and the holder (see below, Point 3), and then proceed as described under "Making espresso" (Section C).

1. **Switch appliance off**

   If the appliance will not be used for some time it should be steamed out, so that fresh water is always available next time it is used. Place a container under the foam nozzle and proceed as follows:

   **EA 100:** Open the steam lever (Fig. 12A) and let the system steam out. If no more steam comes out, close the steam lever again (Fig. 12B).
   To switch the appliance off, flip the main switch (Fig. 10/1) downwards. The pilot light (Fig. 10/2) goes out.

   **EA 200:** To switch the appliance off, press the main switch (Fig. 11/1). The pilot light (Fig. 11/2) will flash for a few seconds, during which time you can steam the system out by opening the steam lever (Fig. 12A). If no more steam comes out, close the steam lever again (Fig. 12B).
   The pilot light will now go out (Fig. 11/2); the appliance is now switched off.

2. **Remove sieve carrier** (Fig. 15)

   You remove the sieve carrier by rotating it to the left and taking it out of its holding ring. If you are not going to use the appliance again for some time, do not re-insert the sieve carrier; this will lengthen the service life of the sieve seal.

3. **Cleaning sieve and sieve carrier** (Fig. 16)

   Knock the used espresso ground coffee out of the sieve, holding the sieve firmly to the sieve carrier by the finger protector. Then clean the sieve and the carrier under running water or with ordinary washing-up water.

   **Note:** Do not wash the sieve carrier in a dishwashing machine.

4. **Remove the remaining water from the fresh water tank**

5. **Cleaning the foam nozzle** (Fig. 17)

   Clean the foam nozzle, particularly after foaming up milk, with a damp cloth. If the foam nozzle should be blocked, it can be unscrewed with the aid of the six-sided hole in the measuring spoon and cleaned out with a needle. When fitting the foaming aid again, make sure the rubber rings are sitting properly.

**6. Cleaning the drip grill and drip tray** (Fig. 18)

The drip grill can be taken out for cleaning very easily with the aid of the finger-shaped depression at the rear left-hand edge of the drip tray. The drip tray can be taken out for cleaning by simply lifting it forwards out of the appliance base. The drip grill and the drip tray can be cleaned in ordinary washing-up water.

**7. Cleaning the cup shelf** (Fig. 19)

The best way to clean the cup shelf is with a damp cloth. To remove it, press it down at the rear end and pull it upwards and forwards out of its retaining rim.

**8. Cleaning the boiling head** (Fig. 20)

After it has been in use for some time, the boiling head should be cleaned with a damp cloth. If the boiling sieve is particularly dirty it can be unscrewed from the boiling head with the aid of a coin and cleaned under running water.

## F) De-scaling

The service life of your automatic espresso machine will be lengthened if you de-scale it regularly. To do this, please use an environmentally friendly de-scaling agent, and use it as stated in the manufacturer's instructions.

**When de-scaling, it is essential first to unscrew the boiling sieve from the boiling head with the aid of a coin (Fig. 20).**

**First fill about half a litre of water** into the fresh water tank and **then add the de-scaling agent – never the other way round!**
Place a sufficiently large container in the middle of the drip grill. Allow about one-third of the de-scaling agent and water to run through the system by operating the appliance as if you were making espresso (see Section C). Switch the appliance off again, and leave the de-scaling agent to work in for 10 to 15 minutes. Then run the rest of it through the system. It may be necessary to repeat the de-scaling if the lime deposits are heavy. After the last cycle, run one or two tankfuls of clear, fresh water through the system to prevent the de-scaling agent from having any affect on the flavour of the espresso.
Then fit the boiling sieve back into the boiling head.

**Remark:** Please do not use any powdered de-scaling product!

## G) What do I do if ... ?

**... the espresso temperature is too low?**

- Run a boiling cycle but without any espresso ground coffee before actually making espresso, and with the sieve and carrier in position, in order to pre-heat them.
- Tamp the espresso ground coffee down a little more firmly.
- Pre-warm the cups.
- De-scale the appliance.

**... the through-flow speed falls off noticeably?**

- Do not tamp the espresso ground coffee down so firmly.
- De-scale the appliance.
- If the espresso ground coffee is too finely ground it can block the Crema-Plus sieve. If so, we recommend the use of the problem-solving sieve (Fig. 1/O).

**... the espresso runs out at the side of the sieve carrier?**

- Make sure the sieve carrier is fitted into the holding ring properly.
- Tighten the sieve carrier a little more firmly into the holding ring.
- Clean the espresso ground coffee of the edge of the sieve carrier.
- Clean the seal.

**... no espresso comes out?**

- Ensure that the fresh water tank is full.
- Ensure that the fresh water tank is properly fitted into position.
- Ensure that the sieve carrier is properly fitted into the holding ring.
- Do not tamp the espresso ground coffee down so firmly.
- Move the steam lever to the "OFF" setting.
- Clean the boiling sieve.
- De-scale the appliance.

**... the appliance runs relatively noisily?**

- Ensure that the fresh water tank is full.
- Ensure that the fresh water tank is properly fitted into position.
- Always use fresh espresso ground coffee.

**... the crema does not form so well as it used to?**

- Always use fresh espresso ground coffee.
- Ensure there is sufficient espresso ground coffee in the sieve.
- Tamp the espresso ground coffee down lightly.

**... not enough foam is generated when foaming up milk?**

- Always use cool, fresh (low-fat) milk.
- Use a suitable container (such as a small jug).
- Clean the foam nozzle.

**... no steam commes out?**

- Top the system up (see last paragraph of Section **D**).

## H) For the sake of the environment

Do not simply throw the packaging away.

- Cardboard packaging material can be handed in as salvage at your local waste-paper collection point.

If the following packaging materials have been used ...

- Plastic bags made of polythene (PE) can be handed in to your local PE collection point.
- Padding made of expanded polystyrol (PS) are free of CFC's.

Please ask your local authority for the address of your nearest recycling depot. Used espresso coffee "grouts" are marvellous for composting.

## J) After-sales service

We demand the highest quality of ourselves and our products.
Should you nevertheless have any problem in using this appliance, please write to us.
It is only with your help that we will be able to develop appliances which exactly match your requirements.

# AEG Kundendienst in Europa

52070 **Aachen,** Grüner Weg 22–24
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14199 **Berlin,** Hohenzollerndamm 150
33609 **Bielefeld,** Schillerstraße 44
53113 **Bonn,** Friedrich-Ebert-Allee 26
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89073 **Ulm,** Neue Straße 113–115
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**Sverige,** 17141 Solna, 08-29 00 80

**Garantiebedingungen**
Für dieses Gerät leisten wir – **zusätzlich zu der gesetzlichen Gewährleistung des Händlers aus Kaufvertrag** – dem Endabnehmer gegenüber zu den nachstehenden Bedingungen Garantie:

1. Die Garantiezeit beträgt 12 Monate und beginnt mit dem Zeitpunkt der Übergabe des Geräts, der durch Rechnung oder andere Unterlagen zu belegen ist. Die Garantiezeit ist auf 6 Monate beschränkt, wenn das Gerät gewerblich genutzt wird.

2. Die Garantie umfaßt die Behebung aller innerhalb der Garantiezeit auftretenden Schäden oder Mängel des Geräts, die nachweislich auf Material- oder Fertigungsfehlern beruhen. Nicht unter die Garantie fallen Schäden oder Mängel aus nicht vorschriftsmäßigem Anschluß, unsachgemäßer Handhabung sowie Nichtbeachtung der Gebrauchsanweisungen.

3. Im Garantiefall kann das Gerät einer unserer Kundendienst-Stellen oder dem autorisierten Fachhandel übergeben werden.
Bei Einsendung des Geräts an die für Sie zuständige Kundendienststelle ist darauf zu achten, daß das Gerät gut verpackt, mit vollständigem Absender und – soweit möglich – mit einer kurzen Fehlerbeschreibung versehen wird.

4. Die Garantieleistungen werden ohne jede Berechnung durchgeführt; sie bewirken weder eine Verlängerung noch einen Neubeginn der Garantiezeit. Ausgewechselte Teile gehen in unser Eigentum über.

**Guarantee**
This appliance is covered by the following guarantee and is in addition to your statutory and other legal rights. All components which fail due to defective manufacture will be repaired or replaced free of charge for a period of 12 months from the date of purchase. We will not accept claims if unauthorised modification is made or if non-standard components are used. The appliance must be used in accordance with the operating instructions and the guarantee does not cover any damage caused during transit or through misuse. In order to establish the date of purchase, advice note or similar document must be produced whenever the guarantee is claimed.

**Garantie**
Pour toute mise en œuvre de garantie ou de service après vente, vous devez vous adresser à votre vendeur.
AEG assure au vendeur le remplacement gratuit des pièces détachées nécessaires à la réparation pendant 1 an, à partir de la date de votre facture, sauf en cas de non respect des prescriptions d'utilisation ou lorsqu'une cause étrangère à l'appareil est responsable de la défaillance.
Les dispositions stipulées ci-dessus ne sont pas exclusives du bénéfice au profit de l'acheteur de la garantie légale pour défaut et vice cachés qui s'applique, en tout état de cause, dans les conditions des articles 1641 et suivants, du code civil.

**Garantie**
AEG Nederland N.V. neemt voor reparaties binnen de garantietermijn – voor zover de defekten zijn terug te voeren op materiaal- en/of konstruktiefouten – de kosten op zich voor materiaal en arbeidsloon.
De garantie bedraagt 12 maanden en gaat in op de dag van aankoop. Wanneer garantie wordt verlangd, dient de faktuur van aankoop te worden overlegd. De garantietermijn wordt door reparaties niet verlengd. Buiten elke garantieverpflichting vallen losse onderdelen van glas en/of kunststof. Alle overige kosten, zoals voorrijdkosten, kosten van opzending en administratie, zijn voor rekening van de eigenaar.

**Garanzia**
Durante i primi 12 mesi d'esercizio, vengono fornite gratuitamente dall'AEG le parti di ricambio riconosciute difettose. La garanzia ha inizio con il giorno dell'acquisto che deve venir comprovato a mezzo della fattura o boletta di consegna. Per il resto valgono le condizioni generali di fornitura della rispettiva rappresentanza nazionale.

**Garantía**
Durante los primeros 12 meses, la AEG se hace cargo de cuantos costes de material y horas de trabajos invertidas se produzcan en la subsanación de defectos. La garantía empieza a regir a partir de la fecha de la entrega, la que deberá justificarse mediante presentación de la factura o de la nota de depacho. Por lo demás serán de aplicación las condiciones generales de venta se gun rigen en el respectivo país de nuestra representación.

**Garantie**
In België ist nur die durch S. A. belge AEG ausgegebene Garantiekarte gültig.
En Belgique, seule la carte de garantie émise par la S. A. belge AEG est valable.
In België is slechts de door de S. A. belge AEG uitgegeven waarborgkaart geldig.

AEG Hausgeräte AG, Muggenhofer Straße 135, D-90429 Nürnberg

AEG

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